

In the Claims

This listing of claims will replace all prior versions and listings of claims in this application.

1 (currently amended). An antibacterial composition, wherein the composition [[is]]

- a) is prepared using a fermented dairy product,
- b) comprises carbohydrates, proteins, and fats, and
- c) has a pH of 4.6 or less, and

wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

2 (currently amended). The antibacterial composition of claim 1, wherein the fermented dairy product is fermented milk and/or [[a]] natural cheese.

3 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 200 mg or more.

4 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 300 mg or more.

5 (currently amended). The antibacterial composition of claim 1, which comprises [[a]] plant-derived oil or fat as fats.

6 (currently amended). The antibacterial composition of claim 1, which comprises the constituent combination of any one of ~~Table 1, 3, or 5 (a) to (c):~~

(a) fermented dairy product 33.4 g, honey 8 g, dextrin 6.1 g, sucrose 1 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL;

(b) fermented dairy product 22.7 g, whey protein hydrolysate 1.42 g, palatinose 5.6 g, dextrin

5.2 g. maltodextrin 1.9 g, indigestible dextrin 1.04 g, pectin 0.45 g, mixed oils and fats 3.0 g, phospholipids 0.1 g, and soybean lecithin 0.16 g, per composition 100 mL; and

(c) fermented dairy product 15.3 g, honey 7.5 g, dextrin 16 g, sucrose 1.5 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL.

7 (currently amended). A method for producing an antibacterial composition, wherein the method comprises using a ~~fermented dairy product as an ingredient~~, mixing the a fermented dairy product as an ingredient with ~~other ingredients in a composition~~ comprising carbohydrates, proteins, and fats, and then homogenizing and sterilizing the mixture.

8 (currently amended). The method for producing the antibacterial composition of claim 7, wherein the fermented dairy product is fermented milk and/or [[a]] natural cheese.

9 (currently amended). The method for producing the antibacterial composition of claim 7, ~~wherein the method comprises preparing the composition such that the~~ proteins ~~derived from~~ of the fermented dairy product account for 30 weight % or more of the proteins in the composition.

10 (currently amended). The method for producing the antibacterial composition of claim 7, ~~wherein the method comprises preparing the composition such that the~~ proteins ~~derived from~~ of the fermented dairy product account for 70 weight % or more of the proteins in the composition.

11 (new). The method for producing the antibacterial composition of claim 7, further comprising the step of mixing the fermented dairy product with an ingredient selected from the group consisting of vitamins, minerals and dietary fibers.